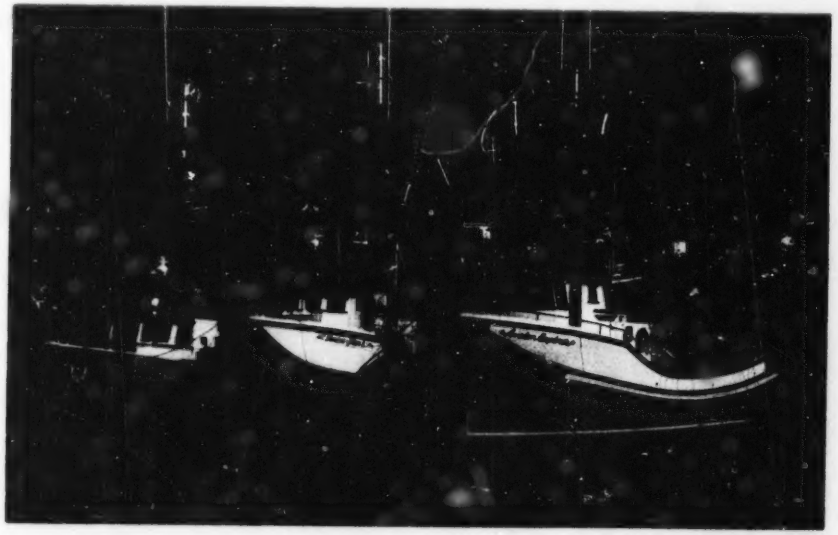
Fish Products of Newfoundland and Labrador 1983



The Province of
Newfoundland
and Labrador
Department of Development

GOVERNMENT OF NEWFOUNDLAND AND LABRADOR

DEPARTMENT OF DEVELOPMENT

ST. JOHN'S A1C 5T7

OFFICE OF THE MINISTER

MESSAGE FROM THE MINISTER OF DEVELOPMENT

As Minister of Development I am proud to present this first edition of the "Fish Products of Newfoundland and Labrador".

This fish products directory, the first of its kind in the Province, will facilitate increased market and product strategy of our Province's fish resources, within the domestic and foreign marketplace.

The directory is a long overdue market tool which will not only promote a better knowledge of our diverse fish products but also give fish producers and buyers a ready reference to identify opportunities which exist in product and market diversification for our Province's fish products.

We welcome industry support to maintain successive updated and accurate publication of the directory in the future. I trust the "Fish Products of Newfoundland and Labrador" will be of benefit to the fishing industry throughout the Province.

H. Neil Windsor, P. Eng.
Minister of Development

PROVINCE OF
NEWFOUNDLAND
AND
LABRADOR

DEPARTMENT OF FISHERIES
OFFICE OF THE MINISTER

ATLANTIC PLACE
ST. JOHN'S, NFLD.
CANADA

MESSAGE FROM THE MINISTER OF FISHERIES

I am pleased to have been involved in the production of the first edition of the "Fish Products of Newfoundland and Labrador".

This directory, which will promote a greater appreciation of the diversity of our fish products will be instrumental in establishing productive business and market awareness, which will in turn generate increased commerce in the Province's fishing industry.

I am especially pleased that my Department's staff have been able to contribute their expertise in species and product classification to the directory.

I sincerely hope that the "Fish Products of Newfoundland and Labrador" will be of benefit to the fish producers and buyers in the marketplace.

James Morgan
Minister of Fisheries

Fish Products of Newfoundland & Labrador

Within the last fifty years, Newfoundland and Labrador has witnessed a transformation in the structure of a traditional fishery that had operated largely unchanged in product and technique for nearly five hundred years.

At the turn of the century few Newfoundlanders could have imagined that the traditional salt fish trade which had made Newfoundland a household word in the fish markets of the world, would have developed into the fresh frozen industry we see in the Province today.

This directory was developed to assist prospective buyers of quality fish products to examine Newfoundland and Labrador products, with an emphasis on species and market form. *The directory lists species, product form, grading, net weight by product package and master carton, and the product packing material characteristics and statistics.

All products listed in the directory are assigned an eight digit code.

The first two digits designate fresh, frozen, salted, pickled, cured, smoked, or canned form. (eg. frozen products - 01)

The second series of numbers indicate the species (eg. codfish - 100) while the remaining three grouped numbers indicate the packing statistics and characteristic of the product (eg. layer packed individual, skin on, pin bone in, individually packed and graded to size - 026).

Combining the three example code above the prospective buyer arrives at the code for layer packed, frozen cod fillet, which is 01-100-026.

Frozen - Cod - Fillet - individual, skin on, pin bone in, individually packed graded to size.

The Government of Newfoundland and Labrador, through the Metric Conversion and Standards Division, Department of Justice is committed to the adoption of the International System of Units (SI), for the Province. Currently, the adoption of SI for fish products packaging is still underway in the Canadian fishing industry. As a result product specifications are subject to change during this period. For the purpose of consistency this brochure has adopted the "recommended" metric standard sizes for fish product packaging advanced by both Federal and Provincial bodies of Government.

Prospective buyers are advised that products cited in this directory may be slightly larger or smaller than the metric factor cited, as standard non-metric equivalent sizes of product characteristics, were subject to "soft" metric conversion. The actual products available at this time will be in non-metric approximate sizes, in some cases. This situation will, however, be alleviated when SI conversion in the Canadian fishing industry is completed.

This directory was prepared by the Department of Development, with special assistance from the Department of Fisheries, Government of Newfoundland and Labrador.

Those requiring further information on the fishing industry sector are advised to consult the Newfoundland and Labrador Directory of Fish Exporters which is available on request from the:

Government of Newfoundland and Labrador
Department of Development
P.O. Box 4750
St. John's, Newfoundland
A1C 5T7

The Department of Fisheries can also provide a variety of general and specific information on the fishing industry throughout the Province upon request. Address inquiries to the:

Government of Newfoundland and Labrador
Department of Fisheries
P.O. Box 4750
St. John's, Newfoundland
A1C 5T7

The Department of Development acknowledges the use of the 1981 Species Codes - Atlantic Coast, Department of Fisheries and Oceans.

*The Government of Newfoundland and Labrador, Department of Development advises all users of this guide that the product specifications and form presented in this directory are subject to change within the industry, and as such assumes no responsibility for the accuracy of the data presented within this context. Prospective buyers are advised to contact individual Newfoundland and Labrador fish producers and exporters to address specific inquiries on product specification.

PRODUCT CHARACTERISTIC CODE

010 - Round - gut in, head on, catch weight
011 - Round - gut in, head on, graded to size
012 - Round - gutted, head on, catch weight
013 - Round - gutted, head on, graded to size
014 - Round - gutted, headless, catch weight
015 - Round - gutted, headless, graded to size
016 - Split - catch weight
017 - Split - graded to size
019 - Steaks or sections - catch weight
020 - Steaks or sections - graded to size
021 - Fillet - butterfly - skin on, pin bone in, catch weight
022 - Fillet - butterfly - skin on, pin bone in, graded to size
023 - Fillet - individual - skin on, pin bone in, group packed, catch weight
024 - Fillet - individual - skin on, pin bone in, group packed, graded to size
025 - Fillet - individual - skin on, pin bone in, individually packed, catch weight
026 - Fillet - individual, skin on, pin bone in, individually packed, graded to size
027 - Fillet - individual - skinless, pin bone in, group packed, catch weight
028 - Fillet - individual - skinless, pin bone in, group packed, graded to size
029 - Fillet - individual - skinless, pin bone in, individually packed, catch weight
030 - Fillet - individual - skinless, pin bone in, individually packed, graded to size
031 - Fillet - individual - skinless, boneless, group packed, catch weight
032 - Fillet - individual - skinless, boneless, group packed, graded to size
033 - Fillet - individual - skinless, boneless, individually packed, catch weight
034 - Fillet - individual - skinless, boneless, individually packed, graded to size
035 - Fillet - breaded
036 - Fillet - battered
037 - Fillet - in sauce
038 - Fillet - smoked

039 - Fillet - individual - skin on, boneless, individually packed, catch weight
040 - Fillet portion - catch weight
041 - Fillet portion - graded to size
042 - Fillet portion - breaded - uncooked
043 - Fillet portion - breaded - cooked
044 - Fillet portion - battered - uncooked
045 - Fillet portion - battered - cooked
046 - Fillet portion - in sauce
050 - Blocks - skin-on - pin bone in
051 - Blocks - skinless - pin bone in
052 - Blocks - skinless - boneless
053 - Blocks - minced - add back
054 - Blocks - minced
060 - Portion cut from block
061 - Portion cut from block - breaded - uncooked
062 - Portion cut from block - breaded - cooked
063 - Portion cut from block - battered - uncooked
064 - Portion cut from block - battered - cooked
065 - Portion cut from block - with sauce
069 - In shell
070 - shucked meat - salad meat
071 - shucked meat - combination, legs and salad
072 - shucked meat - legs only
073 - shucked meat - formulated product
074 - shucked
075 - shucked - breaded
076 - shucked - battered
077 - I.Q.F. - peeled-de-veined
078 - butterfly - breaded
079 - round - breaded

080 - Milt
081 - Roe - intact sack
082 - Roe - loose
083 - Liver
084 - Liver extract
085 - Miscellaneous organs
086 - Formulated
090 - By-product
091 - meal
092 - pressed oil

Preservation Method - 00 - Fresh

Groundfish

100 - Cod - Gadus morhua

Code	Product Form	Grading: Number Weight or Length Per Unit	Net Weight Primary Pack Size	Net Weight Master Carton	Packing Material & Form
00-100-027	Fillets - pin bone in, skinless	---	4.5 kg 9 kg	18 kg 36 kg	genpack, corrugated carton

120 - (Ocean Perch) Redfish - Sebastes marinus

00-120-039	Fillets - boneless, skin on	3-5, 5-8, 8-12 fillets per unit	---	---	corrugated carton

130 - Halibut - Hippoglossus hippoglossus

00-130-015	Gutted and headless	3-5, 5-25 kg per fish	---	---	corrugated carton

140 - (Flounder/Sole) American plaice - Hippoglossoides platessoides
141 - Yellowtail flounder - Limanda ferruginea
143 - Winter flounder - Pseudopleuronectes americanus
149 - (All other flounder not specified)

00-140-032	Fillets - boneless, skinless	3-5, 5-8, 8-12 fillets per unit	---	---	corrugated carton

Preservation Method - 00 - Fresh

Groundfish

144 - (Turbot) Greenland halibut - Reinhardtius hippoglossoides

Code	Product Form	Grading: Number Weight or Length Per Unit	Net Weight Primary Pack Size	Net Weight Master Carton	Packing Material & Form
00-144-032	Fillets-boneless, skinless	3-5, 5-8, 8-12 fillets per unit	---	---	corrugated carton

Anadromous - Catadromous

354 - Atlantic salmon - Salmo salar

00-354-015	Gutted and headless	1-2, 2-3, 3-4, 4-4.5, 4.5-5,	---	22.5 kg	Corrugted carton
		1.5 - 2.5, 2.5 - 4, 4-5, over 5 kg per fish	---	45.5 kg	

Preservation Method - 01 - Frozen

Groundfish

100 - Cod - Gadus morhua

Code	Product Form	Grading: Number Weight or Length Per Unit	Net Weight Primary Pack Size	Net Weight Master Carton	Packing Material & Form
01-100-014	Head and gut removed	N.A.	N.A.	22.5 kg	Polylined carton
01-100-016	Cod, split frozen	N.A.	N.A.	25 kg	Corrugated - waxed and poly wrap interleaf
01-100-026	Fillets - bone in, skin on	115-225, 225-340, 225-455, 340-455, g per fillets	4.5 kg	22.5 kg	Poly interleaf, cardboard carton, corrugated master or shatterpack
01-100-026	Fillets - bone in, skin on	115-225, 225-340, 225-455, 340-455, 455-910 g per fillets	N.A. 6.75 kg	10 kg 27.25 kg	Poly interleaf, cardboard carton, corrugated master or shatterpack
01-100-027	Fillets - bone in, skinless	3-5 fillets per wrap	2.25 kg	22.5 kg	cello fives
01-100-030	Fillets - bone in, skinless	115-225, 225-340, 340-455 g per fillets	6.75 kg 4.5 kg	27.25 kg 22.5 kg	Poly interleaf, cardboard carton, corrugated master or shatterpack
01-100-031	Fillets - boneless, skinless	various sizes	450 gm	5.5 kg	Waxed carton, over wrapped, cardboard carton
01-100-031	Fillets - boneless, skinless	Random weight	N.A.	12 kg	Plastic tray with poly over wrap; cardboard carton
01-100-031	Fillets - boneless, skinless	1-3 fillets	2.25 kg	22.5 kg	6 cello wraps in cardboard carton

Preservation Method - 01 - Frozen

Groundfish

100 - Cod - Gadus morhua

Code	Product Form	Grading: Number Weight or Length Per Unit	Net Weight Primary Pack Size	Net Weight Master Carton	Packing Material & Form
01-100-032	Fillets - boneless, skinless	400 g per fillet	800 g	16 kg	Plastic tray with poly overwrap, cardboard carton
01-100-034	Jumbo fillets - boneless, skinless	4-7, 7-10 fillets per 2.5 kg or 455-900, 900-1360 g per fillet	2.25 kg 6.75 kg	22.5 kg 27.25 kg	Individually poly wrap, cardboard carton, corrugated master or shatterpack
01-100-034	Prime cut fillets - boneless, skinless	115-170, 170-225, 225-285, 285-340, 340-400, 400-455 up g per fillet	4.5 kg	22.5 kg	Poly interleaf, cardboard carton, corrugated master
01-100-034	Fillets - boneless, skinless	115-225, 225-340, 340-450, 455-570, 570-680, 570-910, 680-910, 910 up g per fillet	4.5 kg 4.5 kg 6.75 kg	18 kg 22.5 kg 27.25 kg	Poly interleaf, cardboard carton, corrugated master or shatterpack
01-100-034	Jumbo Fillets, boneless, skinless	1-2, 2-3, 3-5, 5-7, 7-9 fillets per 7 kg	6.75 kg	27.25 kg	Individually wrapped, cardboard carton
01-100-034	Fillets - I.Q.F. boneless, skinless	55-85 g per fillet	500 g 570 g	6 kg 7 kg	Poly bags, cardboard carton
01-100-034	Fillets - boneless, skinless	70-125 g per fillet	600 g	7.2 kg	2 part plastic tray cardboard box, corrugated master
01-100-034	Fillets - boneless, skinless	55-140 g per fillet	900 g	11 kg	layer pack, polyethylene interleaf

Preservation Method - 01 - Frozen

Groundfish

100 - Cod - Gadus morhua

Code	Product Form	Grading: Number Weight or Length Per Unit	Net Weight Primary Pack Size	Net Weight Master Carton	Packing Material & Form
01-100-034	Fillets - I.Q.F. boneless, skinless	55, 70, 85, 100, 115, 130, 140, 155, 170 g per fillet	N.A. 4.5 kg	11.5 kg 18 kg	Poly lined cardboard carton, corrugated master
01-100-037	Fillets in mushroom sauce	18 portions per carton - 2 part tray	N.A.	2.25 kg	Steamable trays, cardboard carton
01-100-037	Fillets in parsley sauce	18 portions per carton - 2 part tray	N.A.	2.25 kg	Steamable trays, cardboard carton
01-100-037	Fillets in cheese sauce	18 portions per carton - 2 part tray	N.A.	2.25 kg	Steamable trays, cardboard carton
01-100-037	Fillets in white sauce with spinach	18 portions per carton - 2 part tray	N.A.	2.25 kg	Steamable trays, cardboard carton
01-100-037	Fillets in lemon butter with rice	18 portions per carton - 2 part tray	N.A.	2.25 kg	Steamable trays, cardboard carton
01-100-041	Tails - I.Q.F. - boneless, skinless	55, 85, 115, 140 g per portion	4.5 kg	18 kg	Cardboard carton with dividers
01-100-041	Tails - I.Q.F. - boneless, skinless	55, 85, 115, 140 g per portion	4.5 kg	18 kg	Poly bag, cardboard carton
01-100-042	Tails - breaded, uncooked	115, 145 g per portion	2.25 kg	13.5 kg	Cardboard carton, corrugated master

Preservation Method - 01 - Frozen

Groundfish

100 - Cod - Gadus morhua

Code	Product Form	Grading: Number Weight or Length Per Unit	Net Weight Primary Pack Size	Net Weight Master Carton	Packing Material & Form
01-100-042	Cuts - breaded, uncooked	55, 85, 115 g per portion	N.A. 2.75 kg	4.5 kg 16.5 kg	Poly interleaf, cardboard carton, corrugated master
01-100-043	Cuts - breaded, cooked	55, 85, 115 g per portion	N.A. 2.75 kg	4.5 kg 16.5 kg	Poly interleaf, poly lined cardboard carton
01-100-050	Blocks - pin bone in, skin on	N.A.	N.A. 7.5 kg 8.5 kg	22.5 kg 30 kg 25 kg	Waxed carton, cardboard box, cross packed or length packed
01-100-051	Blocks - pin bone in, skinless	N.A.	N.A. 7.5 kg 8.5 kg	22.5 kg 30 kg 25 kg	Waxed carton, cardboard box, cross packed or length packed
01-100-052	Blocks - boneless, skinless	N.A.	N.A. 7.5 kg 8.5 kg	22.5 kg 30 kg 25 kg	Waxed carton, cardboard box, cross packed or length packed
01-100-052	Blocks - nape	N.A.	7.5 kg	30 kg	Waxed carton, cardboard box
01-100-054	Blocks - minced	N.A.	7.5 kg	30 kg	Waxed carton, corrugated master

Preservation Method - 01 - Frozen

Groundfish

100 - Cod - Gadus morhua

Code	Product Form	Grading: Number Weight or Length Per Unit	Net Weight Primary Pack Size	Net Weight Master Carton	Packing Material & Form
01-100-062	Fish sticks - breaded, cooked	25 g per unit	285 g 4.5 kg N.A.	3.5 kg 4.5 kg 4.5 kg	Waxed box, or polylined cardboard carton, corrugated carton
01-100-086	Fish cakes, breaded, cooked	55 g per unit	4.5 kg 340 g N.A.	4.5 kg 4 kg 4.5 kg	Waxed box or polylined cardboard carton, corrugated carton,
01-100-090	Minced - Bulk	N.A.	---	20 kg	Poly bag, corrugated master

110 - Haddock - Melanogrammus aeglefinus

01-110-031	Fillets - boneless, skinless	Various sizes	450.0 g	5.5 kg	Waxed carton, cardboard carton.
01-110-031	Fillets - boneless, skinless	1-3 fillets per wrap 6 wraps per 2.5 kg	2.25 kg	22.5 kg	Cello five's, cardboard carton.
01-110-033	Fillets - boneless, skinless	random weight	N.A.	12 kg	Tray pack, cardboard carton.
01-110-034	Fillets - boneless, skinless	55-85 g per fillet	570 g	7 kg	Poly bag, cardboard carton.

Preservation Method - 01 - Frozen

Groundfish

110 - Haddock - Melanogrammus aeglefinus

Code	Product Form	Grading: Number Weight or Length Per Unit	Net Weight Primary Pack Size	Net Weight Master Carton	Packing Material & Form
01-110-034	Fillets - boneless, skinless	115-225, 225-340, 340-455 g per fillet	4.5 kg	22.5 kg	Layer pack, cardboard carton.
01-110-034	Fillets - boneless, skinless	400 g per fillet	800 g	16 kg	Tray pack, cardboard carton.
01-110-062	Fish sticks - breaded, cooked	25 g per unit	4.5 kg	4.5 kg	Cardboard carton
01-110-085	Fish cakes - breaded, cooked	55 g per unit	4.5 kg	4.5 kg	Cardboard carton.

120 - (Ocean Perch) Sebastes marinus

01-120-010	Whole	---	---	---	---
01-120-014	Headed and gutted	---	---	---	---
01-120-023	Fillets	various sizes	450 g	5.5 kg	waxed carton, cardboard carton
01-120-023	Fillets - skin on	2-4, 4-6, 6-9, 7-13 count	N.A. 4.5 kg 4.5 kg 6.75 kg	11.5 kg 18 kg 22.5 kg 27.28 kg	---

Preservation Method - 01 - Frozen

Groundfish

120 - (Ocean Perch) Sebastes marinus

Code	Product Form	Grading: Number Weight or Length Per Unit	Net Weight Primary Pack Size	Net Weight Master Carton	Packing Material & Form
01-120-025	Fillets	random weight	N.A.	12 kg	tray pack, cardboard carton
01-120-026	Fillets	350 g per fillet	800 g	16 kg	tray pack, cardboard carton
01-120-026	Fillets - I.Q.F., skin on	4-6 (70-115 g), 6-9 (55-115 g), 9-13 count (35-55 g)	4.5 kg	18 kg	poly bags, cardboard cartons
01-120-026	Fillets - pin bone in, skin on	55-140 g per fillet	600 g	7.25 kg	polyethylene sheet, 2 part plastic tray, cardboard carton
01-120-033	Fillets - I.Q.F.	various sizes	500 g 570 g	6 kg 7.25 kg	poly bag, cardboard carton
01-120-034	Fillets - boneless, skinless	55-170 g per fillet	900 g	11 kg	layer pack, cardboard carton
01-120-034	Fillets - boneless, skinless	55-140 g per fillet	400 g 2.25 kg	5 kg 22.5 kg	---
01-120-039	Fillets - boneless, skin on	minimum 20, maximum 30 fillets per carton	2.25 kg	22.5 kg	layer pack, cardboard carton

Preservation Method - 01 - Frozen

Groundfish

120 - Ocean perch - Sebastes marinus

Code	Product Form	Grading: Number Weight or Length Per Unit	Net Weight Primary Pack Size	Net Weight Master Carton	Packing Material & Form
01-120-050	Blocks - bone in, skin on	---	7.5 kg 6 kg	30 kg 30.5 kg	cross pack or length pack, waxed cartons, cardboard cartons
01-120-051	Blocks - bone in, skinless	---	7.5 kg 6 kg	30 kg 30.5 kg	cross pack or length pack, waxed cartons, cardboard cartons
01-120-052	Blocks - boneless, skinless	---	7.5 kg 6 kg	30 kg 30.5 kg	cross pack or length pack, waxed cartons, cardboard cartons

130 - Atlantic Halibut - Hippoglossus hippoglossus

01-130-015	Trimmed, glazed	up to 3.0, 3.0-4.5, 4.5-9 kg per unit	N.A.	18 kg	Cardboard carton.
01-130-015	Trimmed, glazed	9-18, 18-27, 27-36, over 36 kg per unit	N.A.	N.A.	Individually wrapped

Preservation Method - 01 - Frozen

Groundfish

140 - (Flounder/Sole) American plaice - Hippoglossoides platessoides
141 - Yellowtail flounder - Limanda ferruginea
143 - Winter flounder - Pseudopleuronectes americanus
149 - (All other flounder not specified)

Code	Product Form	Grading: Number Weight or Length Per Unit	Net Weight Primary Pack Size	Net Weight Master Carton	Packing Material & Form
01-140-015	Whole, trimmed	170-225, 225-285, 285-340, 340-400, 400-455, 455-510 g per unit	4.5 kg	18 kg	shingle pack, cardboard carton corrugated master
01-140-026	Fillets - bone in, skin on	30-85, 85-140, 140-225, over 225 g per fillet	6.75 kg 900 g	27.25 kg 11 kg	layer pack, polyethylene interleaf
01-140-026	Fillets - skin on, scaled	85-140, 140-225, 225 g and over per fillet	4.5 kg 7 kg	22.5 kg 28 kg	shatterpack
01-140-031	Fillets - boneless, skinless	Minimun 50 g, maximum 455 g per fillet, 1-3 fillets per wrap	2.25 kg	22.5 kg	cello wrapped, 6 wraps per 2.5 kg carton, corrugated master
01-140-032	Fillets - boneless, skinless	55-170 g per fillet	400 g	5 kg	waxed carton, over-wrapped, corrugated master
01-140-032	Fillets - boneless, skinless	85-115, 115-225, over 225 g per fillet, 1-3 fillets per wrap	2.25 kg	22.5 kg	cello wrapped, 6 wraps per 2.5 kg carton, corrugated master
01-140-034	Fillets - I.Q.F., boneless, skinless	40-70, 70-85, 85-130, 130-155, 155-185, 185-215, 215-240 g per fillet	4.5 kg	18 kg	Poly bag, cardboard carton
01-140-034	Fillets - boneless, skinless	40-85, 55-115, 85-115, 115-170, 140-225, 170-225, 225-280, over 280 g per fillet	4.5 kg 6.75 kg	22.5 kg 27.25 kg	layer packed, poly interleaf, cardboard carton or shatter pack

Preservation Method - 01 - Frozen

Groundfish

140 - (Flounder/Sole) American plaice - Hippoglossoides platessoides
141 - Yellowtail flounder - Limanda ferruginea
143 - Winter flounder - Pseudopleuronectes americanus
149 - (All other flounder not specified)

Code	Product Form	Grading: Number Weight or Length Per Unit	Net Weight Primary Pack Size	Net Weight Master Carton	Packing Material & Form
01-140-051	Blocks - pin bone in, skinless	N.A.	N.A. 7.5 kg 8.5 kg	22.5 kg 30 kg 25 kg	Waxed carton, corrugated master
01-140-052	Blocks - boneless, skinless	N.A.	7.5 kg 8.5 kg N.A.	30 kg 25 kg 22.5 kg	Waxed carton, corrugated master
01-140-054	Blocks - minced	N.A.	7.5 kg	30 kg	Waxed carton, corrugated master.
01-143-031	Fillets	various sizes	455 g	5.5 kg	waxed carton, cardboard carton
01-143-031	Fillets - boneless, skinless	minimum 55 g, maximum 455 g per fillet	2.25 kg	22.5 kg	cello five's, cardboard carton
01-143-032	Fillets - boneless, skinless	85-140, 140-225, over 225 g per fillet, 3-7 fillets per wrap	2.25 kg 6.75 kg	22.5 kg 27.25 kg	6 cello wraps per cardboard carton. Corrugated master.
01-143-033	Fillets	random weight	N.A.	12 kg	tray pack, cardboard carton
01-143-033	Fillets - I.Q.F., boneless, skinless	various sizes	600 g	7.5 kg	poly bag, cardboard carton
01-143-034	Fillets - I.Q.F., boneless, skinless	55-115 g per fillet	600 g	7.5 kg	polyethylene sheet, 2 part plastic tray, cardboard carton

Preservation Method - 01 - Frozen

Groundfish

140 - (Flounder/Sole) American plaice - Hippoglossoides platessoides
141 - Yellowtail flounder - Limanda ferruginea
143 - Winter flounder - Pseudopleuronectes americanus
149 - (All other flounder not specified)

Code	Product Form	Grading: Number Weight or Length Per Unit	Net Weight Primary Pack Size	Net Weight Master Carton	Packing Material & Form
01-143-034	Fillets - boneless, skinless	40-85, 85-140, 140-225, over 225 g per fillet, 1-3, 3-5 fillets per wrap, 6 wraps per carton	4.5 kg 6.75 kg	22.5 kg 27.25 kg	layer pack, cardboard carton or shatterpack
01-143-034	Fillets - I.Q.F.	55-85 g per fillet	570 g	7 kg	poly bag, cardboard carton
01-143-034	Fillets	400 g per fillet	800 g	16 kg	tray pack, cardboard carton
01-143-034	Fillets - I.Q.F., boneless, skinless	40-70, 70-100, 100-130, 130-155, 155-185, 185-215, 215-240, over 240 g per fillet	4.5 kg	18 kg	poly bag, cardboard carton
01-143-035	Fillets - breaded, uncooked	100-125 g	2.5 kg	15 kg	cardboard carton
01-143-042	Splits - breaded, uncooked	30-85, 30-55 g	4.5 kg	18 kg	cardboard carton
01-143-042	Cuts - breaded, uncooked or cooked	115 g	2.5 kg	16.5 kg	cardboard carton
01-143-086	Stuffed - breaded, cooked or uncooked	115 g portions	4.5 kg	---	cardboard carton

Preservation Method - 01 - Frozen

Groundfish

140 - (Flounder/Sole) American plaice - Hippoglossoides platessoides
141 - Yellowtail flounder - Limanda ferruginea
143 - Winter flounder - Pseudopleuronectes americanus
149 - (All other flounder not specified)

Code	Product Form	Grading: Number Weight or Length Per Unit	Net Weight Primary Pack Size	Net Weight Master Carton	Packing Material & Form
01-143-051	Blocks - bone in, skinless	---	7.5 kg 8.5 kg 22.5 kg	30 kg 25 kg 22.5 kg	cross pack or length-pack, waxed carton, cardboard carton
01-143-052	Blocks - boneless, skinless	---	8.5 kg 7.5 kg 22.5 kg	25 kg 30 kg 22.5 kg	cross pack or length-pack, waxed carton, cardboard carton

142 - (Greysole/Graysole) - Witch Flounder - Glyptocephalus cynoglossus

01-142-031	Fillets - boneless, skinless	3-7 fillets per wrap, minimum 55 g, maximum 455 g per fillet	2.25 kg	22.5 kg	6 cello wraps per cardboard carton. Corrugated master.
01-142-031	Fillets - boneless, skinless	minimum 55, maximum 455 g per fillet, 1-3 fillets per wrap	2.25 kg	22.5 kg	6 wraps per carton, cardboard carton, cardboard box.
01-142-032	Fillets - boneless, skinless	85-140, 140-225, over 225 g per fillet, 1-3 fillets per wrap	2.25 kg	22.5 kg	6 wraps per carton, cardboard carton, cardboard box.

Preservation Method - 01 - Frozen

Groundfish

142 - (Greysole/Graysole) - Witch Flounder - Glyptocephalus cynoglossus

Code	Product Form	Grading: Number Weight or Length Per Unit	Net Weight Primary Pack Size	Net Weight Master Carton	Packing Material & Form
01-142-034	Fillets - boneless, skinless	30-85 g per fillet	900 g	11 kg	layer packed, poly interleaf, cardboard carton.
01-142-034	Fillets - boneless, skinless	40-85, 85-140, 140-225, over 225 g per fillet	4.5 kg 4.5 kg 6.75 kg	18 kg 22.5 kg 27.25 kg	layer packed, poly interleaf, cardboard carton.
01-142-034	Fillets - boneless, skinless	55-115, 115-170 g per fillet	4.5 kg	18 kg	layer packed, poly interleaf, cardboard carton.

144 - (Turbot) Greenland halibut - Reinhardtius hippoglossoides

01-144-014	Dressed	---	20 kg	---	poly bag, cardboard carton
01-144-015	Trimmed	---	20 kg	---	poly lined carton
01-144-023	Fillets	3-7 fillets per wrap	2.25 kg	22.5 kg	cello five's, cardboard carton
01-144-024	Fillets	25-55 g, 1-3 fillets per wrap	2.25 kg	2.25 kg	cello five's, cardboard carton

Preservation Method - 01 - Frozen

Groundfish

144 - (Turbot) Greenland halibut - Reinhardtius hippoglossoides

Code	Product Form	Grading: Number Weight or Length Per Unit	Net Weight Primary Pack Size	Net Weight Master Carton	Packing Material & Form
01-144-026	Fillets	55-115, 115-225, 225-455, over 450 g per fillet	4.5 kg 4.5 kg 6.75 kg	18 kg 22.5 kg 27.25 kg	layer pack, cardboard carton
01-144-026	Fillets - I.Q.F.	225-455, over 455 g per fillet	9 kg	18 kg	poly bag, cardboard carton
01-144-026	Fillets - I.Q.F.	115-225, 225-400, over 455 g per fillet	4.5 kg	18 kg	cardboard carton
01-144-026	Fillets	55-115 g per fillet	900 g	11 kg	layer pack, poly interleaf
01-144-031	Fillets	various sizes	455 g	5.5 kg	waxed carton, cardboard carton
01-144-033	Fillets	random weight	600 g	12 kg	tray pack, cardboard carton
01-144-034	Fillets - boneless, skinless	55-140 g per fillet	600 g	7.5 kg	polyethylene sheet, 2 part plastic tray, cardboard carton
01-144-034	Fillets	400 g per fillet	800 g	16 kg	tray pack, cardboard carton
01-144-034	Fillets - I.Q.F.	55-85 g per fillet	570 g	7 kg	poly bag, cardboard carton

Preservation Method - 01 - Frozen

Groundfish

144 - (Turbot) Greenland halibut - Reinhardtius hippoglossoides

Code	Product Form	Grading: Number Weight or Length Per Unit	Net Weight Primary Pack Size	Net Weight Master Carton	Packing Material & Form
01-144-034	Fillets - I.Q.F. - boneless, skinless	55-115, 115-225, 225-455, 455-900 g per fillet	4.5 kg 6.75 kg	19 kg 27.25 kg	shatterpack
01-144-034	Fillets - skinless	115-225, 225-455, 455-900 g per fillet	4.5 kg 6.75 kg	22.5 kg 27.25 kg	shatterpack
01-144-042	Portions-breaded, uncooked	55, 85, 115 per fillet	2.5 kg	16.5 kg	cardboard carton
01-144-043	Portions - breaded, cooked	85, 115 per fillet	2.5 kg	16.5 kg	cardboard carton
01-144-050	Blocks - pin bone in, skin on	---	7.5 kg	30 kg	cross pack or length pack, waxed carton, cardboard carton
01-144-051	Blocks - pin bone in, skinless	---	7.5 kg	30 kg	cross pack or length pack, waxed carton, cardboard carton
01-144-052	Blocks - boneless, skinless	---	7.5 kg	30 kg	cross pack or length pack, waxed carton, cardboard carton

Preservation Method - 01 - Frozen

Groundfish

170 - (Boston bluefish) - Pollock - Pollachius virens

Code	Product Form	Grading: Number Weight or Length Per Unit	Net Weight Primary Pack Size	Net Weight Master Carton	Packing Material & Form
01-170-031	Fillets - boneless, skinless	1-3 fillets per wrap	2.25 kg	22.5 kg	cello fives
01-170-052	Blocks - boneless, skinless	---	7.5 kg	30 kg	---

174 - (Catfish) Wolffish - Anarhichas lupus, denticulatus, minor

01-174-031	Fillets - boneless, skinless	N.A.	2.25 kg	22.5 kg	Cardboard carton
01-174-050	Blocks - bone in, skin on	N.A.	7.5 kg	30 kg	Waxed carton, cardboard box, cross pack or length pack
01-174-051	Blocks - bone in, skinless	N.A.	7.5 kg	30 kg	Waxed carton, cardboard box, cross pack or length pack
01-174-052	Blocks - boneless, skinless	N.A.	7.5 kg	30 kg	Waxed carton, cardboard box, cross pack or length pack

Preservation Method - 01 - Frozen

Groundfish

356 - Thorny skate - Raja radiata

Code	Product Form	Grading: Number Weight or Length Per Unit	Net Weight Primary Pack Size	Net Weight Master Carton	Packing Material & Form
01-356-019	Wings	---	7.5 kg	30 kg	Plastic bags, corrugated carton
01-356-020	Wings	115-225, over 225 g per wing	4.5 kg 6.75 kg	18 kg 27.25 kg	cardboard carton
01-356-020	Wings	under 570 g, 570 g and up per wing	13.5 kg	13.5 kg	Jumble

362 - Spiny dogfish - Squalus acanthias

01-362-013	Whole	0-450, 450-680, 680-1140, 1140-1590 g per unit	---	12.5 kg	Individually poly pouch wrapped, cardboard carton
01-362-019	Back Flaps, I.Q.F.	---	15 kg	15 kg	---
01-362-019	Back Flaps	---	13.5 kg	13.5 kg	layer pack

Preservation Method - 01 - Frozen

Pelagics

200 - Atlantic Herring - Clupea harengus harengus

Code	Product Form	Grading: Number Weight or Length Per Unit	Net Weight Primary Pack Size	Net Weight Master Carton	Packing Material & Form
01-200-011	Round	2-4 fish per kg, fat minimum 12%	- -	10 kg 20 kg	Polyethylene lined cartons
01-200-011	Whole	2-3, 4-5, fish per kg	N.A. - -	10 kg 18 kg 22.5 kg	Plastic bags in corrugated cartons
01-200-014	Headed and gutted	---	---	---	---
01-200-022	Fillets - boned, butterfly	5-10 fillets per kg 10-14 fillets per kg 15-20 fillets per kg	6.75 kg 10 kg 10 kg N.A.	27.25 kg 10 kg 20 kg 20 kg	Polyethylene lined cartons
01-200-080	Milt	N.A.	N.A.	2.25 kg	Cello lined cartons
01-200-081	Roe	Mature (golden) or immature (white or red) unbroken	N.A.	4.5 kg	Waxed carton
01-200-082	Roe	Mature (golden) or immature (white or red) broken	N.A.	4.5 kg	Waxed carton
01-200-082	Roe	---	7.5 kg	30 kg	---

Preservation Method - 01 - Frozen

Pelagics

250 - Atlantic Mackerel - Scomber scombrus

Code	Product Form	Grading: Number Weight or Length Per Unit	Net Weight Primary Pack Size	Net Weight Master Carton	Packing Material & Form
01-250-011	Round	1-3 fish per kg	N.A. ---	9 kg 20 kg	cello lined carton
01-250-011	Whole	2-3, 4-5 fish per kg	N.A. N.A.	10 kg 22.5 kg	plastic bags in corrugated cartons
01-250-014	Headed and gutted	---	---	---	---
01-250-017	Split	2-4 fish per kg	---	25 kg	pail
01-250-023	Fillets	Various sizes	450 g	5.5 kg	waxed carton, cardboard cartons
01-250-024	Fillets	115-170 g per fillet	6.5 kg N.A. 5 kg ---	26 kg 10 kg 25 kg 105 kg	
01-250-026	Fillets - I.Q.F.	55-85 g per fillet	570 g	7 kg	poly bag, cardboard carton
01-250-031	Fillets - boneless	1-2 fillets per wrap, 6 wraps per carton	2.25 kg	22.5 kg	cello five's, cardboard carton

Preservation Method - 01 - Frozen

Pelagics

360 - Capelin - Mallotus villosus

Code	Product Form	Grading: Number Weight or Length Per Unit	Net Weight Primary Pack Size	Net Weight Master Carton	Packing Material & Form
01-360-011	Whole	40 and under, 41-45, 46-50	--- N.A. ---	18 kg 10 kg 26 kg	Plastic bags, corrugated carton
01-360-011	Whole	45 and up	N.A.	27.2 kg	Plastic bags, corrugated carton
01-360-010	Male	---	---	---	Zoo food, aquaculture feed
01-360-010	Whole - female, roe in	N.A.	---	---	---

Anadromous - Catadromous

354 - Atlantic Salmon - Salmo salar

01-354-013	Whole	Grade A or B, 1-2, 2-3, 3-4 kg per fish	---	22.5 kg	Individually wrapped, cello vacuum packed
01-354-013	Whole	Grade A or B, 4-5, 5-6, over 6 kg per fish	---	45.5 kg	Individually wrapped, cello vacuum packed
01-354-013	Head on, gutted - glazed, IQF	Grade A or B, 1-2, 2-2.5, 2.5 - 3.5, 3.5-4.5, 4.5-5.5, 5.5-6.5, 6.5-7 over 7 kg per fish	---	22.5 kg	Individually packed in plastic bags.

Preservation Method - 01 - Frozen

Anadromous - Catadromous

361 - Char - Salvelinus alpinus

Code	Product Form	Grading: Number Weight or Length Per Unit	Net Weight Primary Pack Size	Net Weight Master Carton	Packing Material & Form
01-361-013	Head on, gutted - glazed I.Q.F.	Grade A or B, 1-2, 2-2.5, over 2.5 kg per fish	---	22.5 kg	individually packed in plastic bags

Invertebrates

Molluscs

612 - Giant scallop (Sea scallop) - Placopecten megallanicus Iceland scallop - Chlamys islandicus

01-612-074	N.A.	Ungraded	450 g 2.25 kg	22.5 kg 22.5 kg	poly bags, cardboard cartons
01-612-074	N.A.	15-30, 30-50, 50-70, 70-90 count	450 g 2.25 kg	22.5 kg 22.5 kg	poly bags, cardboard cartons
01-612-074	I.Q.F.	Ungraded	340 g	3.5 kg	poly bags, cardboard cartons
01-612-074	I.Q.F.	21-25, 26-30, 30-40, 40-50, 50-60 count	2.5 kg 455 g	13.5 kg 13.5 kg	poly bags, carboard cartons
01-612-075	I.Q.F., breaded	21-25, 26-30, 30-40, 40-50 count	4.5 kg	N.A.	cardboard cartons
01-612-075	Breaded, precooked	25-30 count	4.5 kg	N.A.	cardboard cartons
01-612-076	Battered	24-25 count	2.25 kg	N.A.	cardboard cartons

Preservation Method - 01 - Frozen

Invertebrates

Molluscs

613 - Short-finned squid - Illex illecebrosus

Code	Product Form	Grading: Number Weight or Length Per Unit	Net Weight Primary Pack Size	Net Weight Master Carton	Packing Material & Form
01-613-011	Round	100-150, 150-200, 200-250, 200-250, 250-300, 300-350, over 350 g	---	10 kg	layer or jumbo pack
01-613-019	Tubes	---	---	2.0 kg 6.5 kg 10 kg	corrugated carton
01-613-019	Tentacles and tails	---	---	2.0 kg 6.5 kg 10 kg	corrugated carton
01-613-020	Tubes - skinless	60-80, 80-120, 120-150 g	---	2.0 kg 6.5 kg 10 kg	corrugated carton

Crustaceans

700 - Lobster - Homarus americanus

01-700-011	Whole in brine, cooked	---	200 g	7.3 kg	Poly bag
			250 g	9.1 kg	Poly bag
			300 g	9.1 kg	Poly bag
			350 g	11.3 kg	Poly bag
			400 g	11.3 kg	Poly bag
			450 g	11.3 kg	Poly bag
			500 g	11.3 kg	Poly bag

Preservation Method - 01 - Frozen

Invertebrates

Crustaceans

702 - Shrimp - Pandalus borealis
- Pandalus montagui

Code	Product Form	Grading: Number Weight or Length Per Unit	Net Weight Primary Pack Size	Net Weight Master Carton	Packing Material & Form
01-702-010	I.Q.F., once frozen	up to 150, 150-200 count	300 g 500 g	6 kg 10 kg	poly bag, cardboard carton
01-702-074	Twice frozen	up to 150, 150-200 count	500 g 450 g	10 kg 9 kg	poly bag, cardboard carton
01-702-074	Twice frozen	up to 150, 150-200, 200-300 300-400 pieces	2.5 kg	10 kg	poly bag, cardboard carton
01-702-077	I.Q.F., peeled, deveined	10-15, 16-20, 21-25, 26-30 count	1.5 kg	13.5 kg	poly bag, cardboard carton
01-702-078	Butterfly, breaded	12-14, 14-16, 16-20, 21-25 26-30 count	2.0 kg	18 kg	cardboard carton
01-702-079	Round, breaded	In baskets	30 g	2.75 kg	baskets, cardboard cartons

Preservation Method - 01 - Frozen

Invertebrates

Crustaceans

705 - Queen crab (Snow crab) - Chionoecetes opilio

Code	Product Form	Grading: Number Weight or Length Per Unit	Net Weight Primary Pack Size	Net Weight Master Carton	Packing Material & Form
01-705-054	Minced	---	2.25 kg	22.5 kg	---
01-705-069	Claws - cut or uncut	16-21 count	400 g 900 g 4.5 kg	5 kg 9 kg 18 kg	---
01-705-069	Cocktail claws	21, 21-25, 25 g up	13.5 kg	13.5 kg	plastic bags, corrugated cartons
01-705-070	Salad	N.A.	2.25 kg 2.25 kg	25 kg 13.5 kg	plastic bags, corrugated cartons
01-705-071	Combination	40% leg 60% salad	150 g 500 g 2.25 kg 2.25 kg	5 kg 5 kg 13.5 kg 22.5 kg	cardboard carton
01-705-072	Legs	N.A.	500 g 2.25 kg 2.25 kg	5 kg 13.5 kg 22.5 kg	plastic bags, corrugated cartons
01-705-086	Crab au gratin - in shell	---	130 g 255 g	4.5 kg 3.0 kg	---
01-705-086	Stuffed - in shell	---	170 g 255 g	4.5 kg 3.0 kg	---

Preservation Method - 02 - Salt, Pickled, Cured, Smoked

CURED

Groundfish

100 - Cod - Gadus morhua

Code	Product Form	Grading: Number Weight or Length Per Unit	Net Weight Primary Pack Size	Net Weight Master Carton	Packing Material & Form
02-100-015	Salted - Heavy	Salt bulk (wet salted)	Bulk	Metric Ton	Pallets
02-100-016	Salted - Heavy	Salt bulk (wet salted)	Cartons	25 kg	Corrugated Carton
02-100-015	Heavy & Light	Dried - Sizes and Moisture Content as per Market Requirements	Cartons	25 kg 50 pounds	Corrugated Carton
02-100-021	Cured	---	---	100 kg	Plastic drum
02-100-023	Fillets - cured	---	---	100 kg	Plastic drum
02-100-038	Fillets - smoked	3-4, 5-6, 7-9, 10-20 count	7 kg	---	Carton

110 - Haddock - Melanogrammus aeglefinus

02-110-038	Smoked	----	200 g	---	Cardboard carton (cello lined)

120 - (Ocean Perch) Redfish - Sebastes marinus

02-120-038	Fillets - smoked	3-4, 5-6, 7-9, 10-20, count	---	7 kg	Cardboard carton

Preservation Method - 02 - Salt, Pickled, Cured, Smoked

Groundfish

140 - (Flounder/Sole) American plaice - Hippoglossoides platessoides
141 - Yellowtail flounder - Limanda ferruginea
143 - Winter flounder - Pseudopleuronectes americanus
149 - (All other flounder not specified)

Code	Product Form	Grading: Number Weight or Length Per Unit	Net Weight Primary Pack Size	Net Weight Master Carton	Packing Material & Form
02-140-012	Smoked (round)	---	---	---	---
02-140-014	Smoked (dressed)	---	---	---	---
02-143-038	Smoked fillets	3-4, 5-6, 7-9, 10-20 count	---	7.5 kg	Cardboard carton

144 - (Turbot) Greenland halibut - Reinhardtius hippoglossoides

02-144-038	Smoked fillets	3-4, 5-6, 7-9, 10-20	---	7.5 kg	Cardboard carton
02-144-012	Smoked (round or dressed)	---	---	---	---
02-144-012	Vinegar cured	---	---	100 kg	Plastic drum

171 - White Hake - Urophycis tenuis
172 - Silver Hake - Merluccius bilinearis

02-17[illegible]-038	Smoked hake	2-4, 5, 6-8 unit	---	7.5 kg	Cardboard Carton
02-17[illegible]-038					

Preservation Method - 02 - Salt, Pickled, Cured, Smoked

Groundfish

173 - Cusk - Brosme brosme

Code	Product Form	Grading: Number Weight or Length Per Unit	Net Weight Primary Pack Size	Net Weight Master Carton	Packing Material & Form
02-173-038	Smoked	2-4, 5, 6-8 unit	---	7.5 kg	Cardboard carton

176 - Common lumpfish - Cyclopterus lumpus

02-175-092	Roe	N.A.	N.A.	105 kg	Plastic Barrel

Pelagics

200 - Atlantic Herring - Clupea harengus harengus

02-200-014	Dressed - pickled and sauce cured	---	---	100 kg	Plastic barrel
02-200-014	Cured nobbed	---	---	100 kg	Plastic barrel
02-200-022	Kippered herring	10-13, 14-16, 17-18	4.5 kg	---	Cardboard carton
02-200-023	Hard cured (ripped)	---	---	100 kg	Plastic barrel
02-200-023	Fillets - cured	---	---	100 kg	Plastic barrel
02-200-023	Fillets - pickled and sauce cured	---	---	100 kg	Plastic barrel
02-200-038	Smoked	various	200 g	---	Poly wrap
02-200-092	Roe	---	7.5 kg	29 kg	---

Preservation Method - 02 - Salt, Pickled, Cured, Smoked

Pelagics

250 - Atlantic Mackerel - Scomber scombrus

Code	Product Form	Grading: Number Weight or Length Per Unit	Net Weight Primary Pack Size	Net Weight Master Carton	Packing Material & Form
02-250-012	Smoked (round)	---	---	---	---
02-250-012	Cured	---	---	100 kg	Plastic drum
02-250-014	Smoked (dressed)	3-4, 5-6, 7-9, 10-20 count	---	---	---
02-250-038	Fillets - smoked	3-4, 5-6, 7-9, 10-20 count	---	7.5 kg	Cardboard carton

360 - Capelin - Mallotus villosus

02-360-010	Smoked (round)	---	---	---	---
02-360-012	Smoked (dressed)	---	---	---	---
02-360-092	Roe	---	---	---	---

Anadromous - Catadromous

352 - American eel - Anguilla rostrata

02-352-014	Smoked (round or dressed)	---	---	---	---
02-352-092	Roe	---	---	105 kg	plastic barrel

Preservation Method - 02 - Salt, Pickled, Cured, Smoked

Anadromous - Catadromous

354 - Atlantic Salmon - Salmo salar

Code	Product Form	Grading: Number Weight or Length Per Unit	Net Weight Primary Pack Size	Net Weight Master Carton	Packing Material & Form
02-354-019	Whole sides-pickled	choice prime or commercial	---	22.5 kg	Plastic pail
02-354-020	Whole sides-smoked	680-1360, over 1360 g per side	---	13.5 kg	Vacuum sealed
02-354-038	rib bones removed Fillets - smoked	3-4, 5-6, 7-9, 10-20 count	---	7.5 kg	Cardboard carton

361 - Char - Salvelinus alpinus

02-361-019	Whole sides - pickled	choice, prime or commercial	---	22.5 kg	Plastic pail
02-361-020	Whole sides - smoked rib bones removed	under or over 570 g per side	---	13.5 kg	Vacuum sealed
02-361-038	Fillets - smoked	3-4, 5-6, 7-9, 10-20 count	---	7.5 kg	Cardboard carton

Invertebrates

Molluscs

613 - Short-finned squid - Illex illecebrosus

02-613-010	Smoked (round)	---	---	---	---
02-613-012	Smoked (dressed)	---	---	---	---

Preservation Method - 03 - Canned

Pelagics

200 - Atlantic Herring - Clupea harengus harengus

Code	Product Form	Grading: Number Weight or Length Per Unit	Net weight Primary Pack Size	Net Weight Master Carton	Packing Material & Form
03-200-037	In liquid smoke	155 x 61 x 20 mm tins	100 g	2.5 kg	33 x 16.5 x 10.5 cm carton
03-200-037	In tomato sauce	155 x 61 x 20 mm tins	100 g	2.5 kg	33 x 16.5 x 10.5 cm carton
03-200-038	Natural smoke	155 x 61 x 20 mm tins	100 g	2.5 kg	33 x 16.5 x 10.5 cm carton

250 - Atlantic Mackerel - Scomber scombrus

03-250-037	In Tomato Sauce	105 x 76 x 23 mm ring pull can	100 g	2.5 kg	40 x 11 x 11.5 cm cartons
03-250-037	In Oil	105 x 76 x 23 mm ring pull can	100 g	2.5 kg	40 x 11 x 11.5 cm cartons
03-250-037	smoked in Oil	105 x 76 x 23 mm ring pull can	100 g	2.5 kg	40 x 11 x 11.5 cm cartons
03-250-019	Flaked	307 x 200 mm or 407 x 300 mm tins	200 g 400 g	5 kg 10 kg	---

Preservation Method - 03 - Canned

Anadromous - Catadromous

354 - Atlantic salmon - Salmo salar

Code	Product Form	Grading: Number Weight or Length Per Unit	Net Weight Primary Pack Size	Net Weight Master Carton	Packing Material & Form
03-354-019	canned	307 x 200 mm tins	200 g	4.5 kg	35.5 x 27 x 11.5 cm cartons

Pelagics

360 - Capelin - Mallotus villosus

03-360-015	In Tomato Sauce	105 x 76 x 23 mm ring pull can	100 g	2.5 kg	40 x 11 x 11.5 cm cartons
03-360-015	In Oil	105 x 76 x 23 mm ring pull can	100 g	2.5 kg	40 x 11 x 11.5 cm cartons

Invertebrates

Molluscs

610 - unspecified mussels

03-610-074	Shucked - in brine	307 x 200 mm tins	200 g	5.0 kg	37.5 x 27 x 11.5 cm cartons

Preservation Method - 03 - Canned

Invertebrates

Molluscs

613 - Short-finned squid - Illex illecebrosus

Code	Product Form	Grading: Number Weight or Length Per Unit	Net Weight Primary Pack Size	Net Weight Master Carton	Packing Material & Form
03-613-015	In Tomato Sauce	105 x 76 x 23 mm ring pull can	100 g	2.5 kg	-
03-613-015	In Oil	105 x 76 x 23 mm ring pull can	100 g	2.5 kg	-

Crustaceans

700 - Lobster - Homerus americanus

03-700-074	shucked	307 x 200 mm tins	140 g	3.5 kg	35.5 x 27 x 11.5 cm cartons

705 - Queen crab - (Snow crab) - Chinonectes opilio

03-705-070	Salad	307 x 200 mm or 404 x 206 mm tins	125 g 200 g	5 kg	35.5 x 27 x 11.5 cm cartons
03-705-071	Combination	307 x 200 mm or 404 x 206 mm tins	125 g 200 g	5 kg	35.5 x 27 x 11.5 cm cartons

Preservation Method - 04 - Miscellaneous

Pelagics

MISC.

200 - Atlantic Herring - Clupea harengus harengus

Code	Product Form	Grading: Number Weight or Length Per Unit	Net Weight Primary Pack Size	Net Weight Master Carton	Packing Material & Form
04-200-091	Fishmeal	---	---	40 kg	poly jute bag

Fish

Products

399 - Unspecified Fish

04-399-091	Fish meal - white	---	---	40 kg	poly jute bag
04-399-092	Fish oil	---	---	---	---

Invertebrates

Molluscs

613 - Short-finned squid - Illex illecebrosus

04-613-012	Dried - gutted	---	---	15 kg 20 kg	---

The publication of "Fish Products of Newfoundland and Labrador" has been an ambitious project.

To accommodate market and product diversification, and the SI conversion program now underway in the fishing and packaging industry in Canada, we have expanded this publication to also respond to changes in individual product areas.

We would like to encourage prospective buyers and clients to use the additional blank page of this publication as an order reference to the industry; to designate products and specifications not mentioned in this publication.

Market and product diversification is perhaps the single most difficult area to monitor and update. The Department of Development welcomes industry response to include additional products and specifications for subsequent revisions of this publication. Please refer additions and revisions to:

Publications Officer
Department of Development
Government of Newfoundland and Labrador
P.O. Box 4750
St. John's, Newfoundland
A1C 5T7

Code	Product Form	Grading: Number Weight or Length Per Unit	Net Weight Primary Pack Size	Net Weight Master Carton	Packing Material & Form

Code	Product Form	Grading: Number Weight or Length Per Unit	Net Weight Primary Pack Size	Net Weight Master Carton	Packing Material & Form

Department of Development
P.O. Box 4750, St. John's, Newfoundland, Canada A1C 5T7
Telephone (709) 737-2800 Telex 016-4949

POOR

QUALITY

ORIGINAL